

THE LION HOTEL LUNCH CLUB

TWO COURSES WITH TEA OR COFFEE - £15.00

THREE COURSES WITH TEA OR COFFEE - £18.00

Available Mon - Fri 12:00 - 15:00

STARTERS

SOUP OF THE DAY (V)

Our chef's creations inspired by seasonal ingredients & with sourdough bread
(GF Option Available)

POACHED EGG & BLACK PUDDING

Carmelised black pudding slices crowned with two poached eggs and paired with dressed salad

PRAWN COCKTAIL

Juicy prawns tossed in a creamy marie rose sauce on a bed of gem lettuce & sprinkled with paprika, traditionally set with buttered brown bread. **(GF Option available)**

MAINS

FISH & CHIPS

Freshly battered white fish served with thick cut chips & a side of mushy peas

SAUSAGE & MASH

Lincolnshire sausage atop creamy mashed potato with lashings of onion gravy
(Meat free option available)

BEETROOT TART (V)

A delicate tart filled with roasted beetroot, gently caramelised and served warm with new potatoes & side salad

GAMMON & EGG (GF)

Succulent gammon topped with a fried egg, accompanied by thick cut chips & grilled pineapple

DESSERTS

APPLE CRUMBLE & CUSTARD (V)

Stewed apple slices spiced with warm cinnamon and topped with a crisp buttery crumble & served with custard

SYRUP SPONGE PUDDING (V)

A light steamed sponge pudding enriched with golden syrup, topped with warm custard

SUMMER BERRY PAVLOVA (V, GF)

A light crisp meringue with a soft centre, topped with whipped cream and a generous portion of berry compot & drizzled with raspberry coulis

REFILL TEA OR COFFEE JUST £1.50

If you have an allergy or intolerance
please speak with a member of the team prior to ordering